

KHMER CUISINE

SIDES

គ្រយ៉ូងចេកអាំង

Troyong Chek Aing (DF V NF*)

Grilled banana flower with Sesame dressing - 13

នាខាត់ណាប្រេងខ្យង Char Kaartna Preng K'chong (DF NF) Wok fried Kai Larn with Oyster & Ginger Sauce - 10

> នាក្រកួនប្រេងខ្យង Char Trakoun Prengkyorng (DF NF *) Morning glory with Chili & Garlic - 10

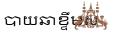
នាពោតជាមួយបង្ហាក្រៀម Char Pot jeamouy Bangkea Kream (GF NF DF *) Stir fried Corn local style with dry shrimp - 10

ដំឡូងដុកគ្រឿង

Domlong Dot Kroeung (NF V GF)

Khmer herb potato gratin – 10

ជាយសម្រូប Baay Samrob (GF DF NF V) Steamed Organic Brown Rice - 8



Baay Char jeamouy K'tem Sor (NF*) Stir fried Pilaf Rice with Roasted Garlic - 10

TO START

នៃយ៉បំពង Chay Yor Bampong (DF V *)

Modern take on the Khmer spring roll with vegetable pickles, roasted peanuts, Spicy plum & chili sauce - 15

អាម៉ុកគ្រំផ្តិត

Amok Krom Pleut (NF GF)

Seared Jumbo scallop, braised cabbage & noni leaf, roast capsicum, amok sauce & coconut foam - 22

ឡាបសាច់គោ

Laarb Sach Ko (NF DF)

Rare Angus Beef Tenderloin (Khmer Laarb style), lemon grass, chili, shallots, lime, Chibarang & roasted rice - 24

ក្ដាមសកបំពងជាមួយញ៉ាំស្វាយ Kdam sork Bampong jeamouy Nhoam Svay (DF)

Sihanoukville soft shell crab, green mango salad, roasted peanuts, lok lak powder & aioli - 19

ញាំចម្រុះ Nhoam Chamross ROYAL KHMER CUISINE (DF*)

Selection of Traditional Royal Khmer Starters; Mango salad with fresh water prawn, kes fish & sweet basil Siem Reap Spring Roll with pineapple salad & chili sauce Duck breast salad, Toeuk trey dressing & pea flower – 28

ញាំក្រូចថ្លូងជាមួយបង្គាទឹកសាប

Nhoam Kroch Tlong jeamouy Bangkang Toek Saarb (DF GF*)

Sweet pomelo salad with fresh water prawn, smoked Kes fish, cashews, avocado & lime paste - 20

SOUPS

សម្លូរម្លូវគ្រីខត Samlor M'Jou Trey Cod (NF DF GF)

Poached Black Cod, Khmer sour fish consommé, cherry tomato, pineapple, galangal & chibarang - 18

សម្លូរល្ពៅ Samlor L'pov (NF DF GF V)

Pumpkin velouté infused with lemon grass & kaffir lime, pumpkin & tomato salsa, coconut reduction & sweet basil - 15

MAIN COURSES

Indulge in either all the Royal Khmer Cuisine or Signature dishes



🔖 Royal Khmer Cuisine Tasting Menu 91 per set

Signature Tasting Menu 75 per set

ត្រីស្ណងចៀនជាមួយទឹកសម្លូរនំបញ្ហក

Trey Spung Chien jeamouy Toek Samlor Num banh chok (GF NF DF)

Seared Seabass fillet, grilled banana blossom, local vegetable salad,

Num banh chok foam,basil & sesbania – 36

ខថ្គាល់គោ

Khor T'pearll Ko (NF)

Braised Wagyu beef Cheek with ma-om infusion, quail egg, green tomato puree & baby carrots – 40

ខ្ទប់ទា Khnop Tear (NF DF GF)

Lotus leaf steamed Duck Breast with lemongrass, ginger, coriander & Khmer spices – 41

ឆ្អីងជំនីចៀមអាំងទឹកប្រហុក Chh'eung Jumni Chiem Aing Toek Prahok

Grilled Lamb Rack, sweet potato & green pepper corn crush, sautéed Khmer leaves, lotus & Tirk Prahok Jus – 45

មាន់ជំទង់អាំង

Moan Joumtoung Aing (NF)

White spring chicken stuffed with garlic, kaffir lime & lemongrass, charred spring onions, slow cooked local corn & Khmer ginger sauce – 32

សាច់ចំឡុកគោឡុកឡាក់ Lok Lak Sach Chomlork Ko (NF)

Lok Lak spiced Angus beef tenderloin, grape puree, pickled water lily & grapes, snap peas, lok lak Jus & dropper – 52

ចៀនត្រីសាម៉ុងផូរអែម Chien Trey Salmon Chou Èm (NF)

Khmer Marinated Norwegian Salmon, Curry infused arancini, tomato & pineapple ragout & sweet basil foam – 35

ការីបន្លែ Kari Banlé (DF V)

Crusted egg tofu, slow cooked Sweet Potato, French Beans, melon, Som Lor Kari & Coconut foam – 29

Vegetarian Dishes (V) - (P) Contains Pork (DF) - Dairy Free (GF) - Gluten Free (NF) - Nut Free-(*) can be made vegetarian

** may contain trace elements 'If you have any dietary requirements including food allergies please inform our waiting team '

Subject to a 7% service charge and applicable taxes - All prices are in US Dollars

SWEETS

Banana (V)

Local style namwa banana fritter, Mondulkiri honey ice cream, salted palm sugar caramel & peanuts- 16

Chocolate & Pepper (V)

Pepper infused Dark Belgium chocolate lava, local strawberries, passionfruit, honeycomb & yoghurt ice cream - 20

Mango Sticky Rice 2 Ways (DF) (GF) (V)

Ripe local mango, sticky rice & coconut sauceSticky rice infused with butterfly pea flower, coconut ice cream & roasted peanuts- 16

Sago (GF) (DF) (NF) (V)

Coconut & Pandan sago dumpling with yellow bean, jackfruit, pea flower & roum chek syrup- 15

SIGNATURE Pumpkin (NF) (V)

Lapov style pumpkin custard tart, mango salsa, hand grated coconut & pandan sauce- 17

ROYAL KHMER CUISINE Local Sweets (GF DF NF V)

Selection of Royal Khmer Sweets - 16

We are dedicated to sourcing local, organic, and sustainable produce to promote environmental well-being and deliver a memorable dining experience to our guests.

Healthy and sustainable produce is provided through grass-fed meat, cage-free eggs, and local fish within Cambodia. Our coffee and tea options support local fair-trade partnerships with consumers by ensuring a more sustainable quality of life for all.